

great food.

PACIFIC BEACH ALEHOUSE

fresh beer.

APPETIZERS

Cheese Board Daily selection of three cheeses, grain mustard, balsamic jelly, local honey comb.	\$12
AleHouse Rattlesnakes Jalapenos, herbed cream cheese, bacon wrapped.	\$10
Shrimp Ceviche	\$10
Crispy Calamari	\$10
Oyster Shooter ADD vodka	\$2.5 \$4
Spinach & Artichoke Dip	\$10
AleHouse Sampler Spinach & artichoke dip, calamari, rattlesnakes, buffalo chicken wings.	\$23
Smoked Pork Nachos Black beans, jack cheese, pico, avocado cream. ADD queso cheese	\$10 \$1
Chicken Wings Habanero mango, hot garlic, buffalo or bbq.	\$11
Baja Fish Taco Jalapeno aioli, cabbage, green onion, avocado.	\$5

SOUPS & SALADS

Lobster Bisque Soup	cup \$4	bowl \$7
French Onion Soup		bowl \$7
House Made Chili	cup \$4	bowl \$7
Brewer's Cobb Grilled chicken, bleu cheese, avocado, tomato, egg, house made bacon, carrots, choice of dressing.		\$13
AleHouse Salad Spring mix, feta cheese, dried cranberries, candied pecans, carrots, red onions, pomegranate dressing. ADD chicken ADD shrimp	small \$6	large \$9 \$3 \$5
Classic Caesar ADD chicken ADD shrimp	small \$6	large \$9 \$3 \$5

SANDWICHES

Served with fresh cut seasoned fries, sweet potato fries, baked beans, cole slaw or onion rings.	
Portabella Mushroom Roasted peppers, goat cheese, garlic aioli.	\$11
Tri Tip Dip ADD provolone cheese	\$12 \$1.5
Napa Grilled Chicken Feta cheese, roasted red pepper, avocado, cilantro aioli.	\$11
Fresh Fish Sandwich of the Day	\$11

BURGERS

Served on brioche bun with lettuce, tomato, pickled onions and pickles. Served with fresh cut seasoned fries, sweet potato fries, baked beans, cole slaw or onion rings.	
AleHouse Classic ADD white cheddar, jack or provolone cheese	\$9 \$1.5
Beer Cheese Burger	\$10.5
Jack, Bacon & Avocado	\$11
Served on a brioche bun with your choice of fresh cut seasoned fries, sweet potato fries, baked beans, cole slaw or onion rings.	
Green Eggs & Ham Burger Fried egg, prosciutto, oven roasted tomato, pesto.	\$11
Blue Cheese, Mushroom & Onion Burger	\$11
Chili Cheese Burger	\$12

FLATBREADS

Rattlesnake Jalapeno, bacon, pepperoni, herbed cream cheese.	\$13
Smoked Chicken Pesto Roasted tomato, house made bacon, mozzarella.	\$12
Three Cheese Ricotta, buffalo mozzarella, shaved parmesan, roasted garlic.	\$11
Prosciutto Farm egg, prosciutto, burrata cheese, rocket.	\$14

ALEHOUSE FAVORITES

Pale Ale Fish & Chips Fresh cut seasoned fries, cole slaw, remoulade.	\$14
Lobster Mac & Cheese Sharp white cheddar and fresh parmesan cheese.	\$15
Vodka Chicken Pasta Mushrooms, basil, rotelli, vodka sauce.	\$15
Parpadelle Beef & Italian sausage ragu, fried parsley, shaved parmesan.	\$16
Sweet Potato Ravioli Pesto, fried sage, parmesan foam.	\$14
Garlic Roasted Crab Legs Baby vegetables, garlic roasted mashed potatoes.	\$24
Fresh Fish of the Day	market price
Shepherd's Pie Lamb, carrots, parsnips, onion, fava beans, rosemary, potato topping.	\$14
Half Rack Baby Back Ribs Porter BBQ sauce, cole slaw, fresh cut seasoned fries.	\$16
10oz Top Sirloin Garlic mashed potatoes, seasonal vegetables, UNION steak sauce. ADD Lobster Mac & Cheese ADD Crab Legs	\$24 \$10 \$12

SIDES

Fresh Cut Seasoned Fries	\$3
Cole Slaw	\$2.5
Baked Beans	\$2.5
Onion Rings	\$3
Sweet Potato Fries	\$4

DESSERTS

Shipwrecked Stout Brownie Vanilla ice cream, chocolate sauce, walnuts, whipped cream, cherry.	\$8
Chocolate Lava Cake with vanilla ice cream.	\$6
Cheesecake Of The Day Whipped cream.	\$4
Creme Brulee of the Day	\$6

- Reverse osmosis water is used for all our cooking, drinking, ice and sodas
- 100% of all our cardboard, glass and cooking oil is recycled
- We fry in trans-fat free oil
- Split plate charge \$3
- 18% service charge added for parties of six or more
- Paul Dalrymple, Chef
- Erik Jensen, Brew Master